

# Easy Chicken Fajitas

- Easy Chicken Fajitas are one of our all-time favorite dinners. Tender juicy chicken breasts, fresh crisp peppers, and sweet onions tossed in an easy homemade seasoning and piled high in tortillas.

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## Ingredients:

- 3 chicken breasts
  - 1 medium onion
  - 1 lime
  - 3 bell peppers red, yellow, green or orange
  - 3 tablespoons olive oil divided
  - 1 teaspoon chili powder
  - $\frac{1}{2}$  teaspoon smoked paprika
  - $\frac{1}{2}$  teaspoon onion powder
  - $\frac{1}{2}$  teaspoon black pepper
  - $\frac{1}{2}$  teaspoon cumin optional
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## Method:

1. Cut onion into slivers & slice peppers.
2. In a separate bowl, combine 1 tablespoon olive oil, juice of  $\frac{1}{2}$  lime, chili powder, paprika, onion powder, pepper, cumin and salt. Cut chicken into strips and toss with the spice mixture. Set marinate chicken aside for 2-3 hours.
3. Preheat 1 tablespoon olive oil over medium high. Add  $\frac{1}{2}$  of the chicken and cook until just cooked, about 3-5 minutes. Remove from pan and set aside. Repeat with remaining chicken.
4. Add 1 tablespoon oil to the pan. Drain onions well and cook 2 minutes. Add in sliced peppers and cook an additional 2 minutes or just until hot. Add chicken back

to the pan and stir to combine.

1. Squeeze additional lime overtop and serve over tortillas.